



SUPPER CLUB MENU



APPETIZERS

Crab Cake 16

Served with corn relish and a chipotle avocado purée

Irish Mac & Cheese 14

Made with Irish Cheddar Cheese, and topped with a crispy bacon crust

Sautéed Shrimp 17

In scampi butter, served with baguette points

Calamari 15

With roasted tomato, Hungarian hot peppers, lemon, basil, and topped with grated parmesan

Baked Brie 12

Baked with brown sugar, whole grain mustard, in a puff pastry. Baguette and fig purée on the side.

Buffalo Cauliflower 12

Served with celery and ranch

Carne Frita 12

Marinated overnight, then deep fried Cuban pork bites topped with onions, lime, adobo, and recaito

SOUPS & SALADS

Caesar Salad 8/11

Tossed with Asiago, house-made Caesar dressing and croutons

Vegan Chopped Salad 8/11

Romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette

House Wedge 9

Homemade Roquefort dressing, pickled beets, onion, cucumber, radish, and crumbled blue cheese

ADD CHICKEN 6 - ADD SALMON OR SHRIMP 8

SEAFOOD

Lake Erie Perch 24

Panko crusted, served with fries, slaw, and remoulade

Lake Erie Walleye 31

Panko, bacon, and dill crusted filets, Lyonnaise potatoes, seasonal vegetable, roasted garlic aioli

Potato Crusted Salmon 30

Set atop garlic scented rice, topped with horseradish chive cream, and cucumber slaw

GRILL

Braised Beef Short Ribs 28

Port wine-braised beef, mashed potatoes, and seasonal vegetable

Chicken Campanelle 25

Grilled chicken, pancetta, roasted tomato, braised escarole over campanelle pasta in a garlic parmesan cream

Grilled Prime Sirloin 29

8-ounce steak set atop potato cake, fried brussels, and bacon mushroom demi

West Indies Vegetarian en Crouete 19

Curried vegetables, stewed potatoes, and chickpeas in a flour tortilla, set atop brown rice with balsamic glaze

Fish Tacos 18

Blackened mahi, pineapple slaw, jalapeño cilantro onion relish, with black beans & rice and mango salsa

Angus Beef Burger 16

8-ounce Certified Angus burger with lettuce, tomato, onion, served with fries and choice of cheese

Spicy Black Bean Burger 16

Lettuce, tomato, onion, served with creole aioli, fries, and choice of cheese

All Music Box employees are paid at least \$15 per hour. A service charge of 20% will be applied to all checks to help offset this initiative. If you've received exceptional service, an additional gratuity is welcomed.

Executive Chef: Dennis Devies

The Music Box strives to use ethically sourced ingredients. There is an increased danger of foodborne illness when consuming raw or any undercooked meats or seafood.